

# Sunday lunch



TWO COURSE £25 | THREE COURSE £30

## Starters

SOUP OF THE DAY  
Served with freshly baked bread

HAM HOCK TERRINE  
Piccalilli, toasted sourdough

SMOKED HADDOCK FISH CAKE  
Tartare sauce, dressed salad

MARINATED HERITAGE TOMATOES  
House Ricotta, black olive crumb

## Mains

ROAST SIRLOIN OF BEEF  
Served medium rare

ROAST TURKEY

ROAST PORK BELLY

MIXED NUT ROAST

All roasts served with roast and mashed potatoes, Yorkshire pudding, buttered cabbage, carrots, honey  
roast parsnip, cauliflower & broccoli cheese, real gravy

CELTIC PRIDE BEEF BURGER  
Glazed brioche bun, tomato relish, cheddar, gem lettuce, pickle, skinny fries

SPICED LENTIL BURGER  
Glazed brioche bun, tomato relish, cheddar, gem lettuce, pickle, skinny fries

BEER BATTERED COD  
Triple cooked chips, crushed peas, chip shop curry ketchup, tartare sauce, lemon

## Desserts

APPLE & RASPBERRY CRUMBLE  
Vanilla ice cream

STICKY TOFFEE PUDDING  
Toffee sauce, clotted cream ice cream

BREAD & BUTTER PUDDING

SELECTION OF ICE CREAMS & SORBETS

WELSH CHEESEBOARD (£4 SUPPLEMENT)  
Perl Wen, Perl Las, Gorwydd, house chutney,  
biscuits